

1 In the claims:

2

3 1. A method for manufacturing a frozen fruit filled pie, said method comprising the
4 steps of:

5 mixing ingredients to create pie dough;
6 forming a portion of said pie dough into a pie shell;
7 adding individually quickly frozen ("IQF") fruit into said pie shell;
8 depositing a suspension over said IQF fruit in said pie shell; and
9 applying a top sheet of pie dough over said suspension, IQF fruit and pie
10 shell.

11

12 2. The method according to claim 1, further comprising the step of:

13 sealing said top sheet of pie dough to the bottom of said pie shell, thereby
14 sealing said frozen fruit filled pie.

15

16 3. The method according to claim 2, wherein said method further includes the steps
17 of:

18 conveying said frozen fruit filled pie through a freezer; and
19 conveying said frozen fruit filled pie to a packaging area and packaging
20 said frozen fruit filled pie.

21

22 4. The method according to claim 1, wherein said suspension is comprised of liquid,
23 dry sweeteners, stabilizers, flavors and minor ingredients.

24

25 5. The method according to claim 4, wherein the formula for said suspension is:

26 a range of about 38% to about 88% liquid sweetener;
27 a range of about 5% to about 55% dry sweetener;
28 a range of about 4% to about 15% food starch; and
29 a range of about 0.01% to about 5.0% food gum.

30

- 1
2 6. The method according to claim 5, wherein the formula for said suspension further
3 includes:
4 a range of about 0% to about 8% oily material;
5 a range of about 0% to about 4% flavorants; and
6 a range of about 0% to about 3% minor ingredients chosen from the group
7 consisting of: processing aids, preservatives, and colors, etc.
8
9 7. The method according to claim 4, wherein said liquid sweetener is chosen from
10 the group consisting of: high fructose corn syrup, corn syrup, invert syrup, and
11 saturated saccharide solution.
12
13 8. The method according to claim 4, wherein said food gum is chosen from the
14 group consisting of: alginate, carrageenan, locust bean gum, guar gum, xanthan
15 gum, and gellan gum.
16
17 9. The method according to claim 9, wherein the manufacturing of said suspension,
18 includes the steps of:
19 metering the liquid sweetener into a mixing vessel;
20 blending the dry ingredients; and
21 adding said dry ingredients to said liquid sweetener while mixing.
22
23 10. The method according to claim 9, further including the step of:
24 continuing mixing until said dry ingredients are uniformly distributed into
25 said liquid sweetener.
26
27 11. The method according to claim 1, wherein said IQF fruit remains frozen
28 throughout the manufacturing process and is not thawed until the end user bakes
29 the frozen fruit filled pie.
30
31 12. The method according to claim 1, wherein the distribution of said starch and gums
32 within the IQF fruit prior to baking creates a glossy smooth appearance upon the
33 finished frozen fruit filled pie filling.
34

- 1 13. The method according to claim 1, wherein said suspension exhibits rapid
2 reduction of viscosity when exposed to heat.
3
- 4 14. The method according to claim 1, wherein said suspension exhibits rapid increase
5 of viscosity when exposed to temperatures above 120 degrees Fahrenheit.
6
- 7 15. The method according to claim 1 wherein the use of said suspension creates a
8 stable suspension of the ingredients and IQF fruit.
9
- 10 16. A frozen fruit filled pie, said frozen fruit filled pie manufactured by the process
11 of:
12 mixing ingredients to create pie dough;
13 forming a portion of said pie dough into a pie shell;
14 adding individually quickly frozen ("IQF") fruit into said pie shell,
15 wherein said IQF fruit remains frozen throughout the
16 manufacturing process;
17 depositing a suspension over said IQF fruit in said pie shell, wherein said
18 suspension creates a stable suspension of the ingredients and IQF
19 fruit; and
20 applying a top sheet of pie dough over said suspension, IQF fruit and pie
21 shell.
22
- 23 17. The frozen fruit filled pie according to claim 16, wherein said process further
24 includes sealing said top sheet of pie dough to the bottom of said pie shell, thereby
25 sealing said frozen fruit filled pie.
26
- 27 18. The frozen fruit filled pie according to claim 17, wherein said process further
28 includes:
29 conveying said frozen fruit filled pie through a freezer; and
30 conveying said frozen fruit filled pie to a packaging area and packaging
31 said frozen fruit filled pie.
32
- 33 19. The frozen fruit filled pie according to claim 16, wherein said suspension is
34 comprised of liquid, dry sweeteners, stabilizers, flavors and minor ingredients.

- 1
- 2 20. The frozen fruit filled pie according to claim 19, wherein the formula for said
- 3 suspension is:
- 4 a range of about 38% to about 88% liquid sweetener;
- 5 a range of about 5% to about 55% dry sweetener;
- 6 a range of about 4% to about 15% food starch; and
- 7 a range of about 0.01% to about 5% food gum.
- 8
- 9 21. The frozen fruit filled pie according to claim 20, wherein the formula for said
- 10 suspension further includes:
- 11 a range of about 0% to about 8% oily material;
- 12 a range of about 0% to about 4% flavorants; and
- 13 a range of about 0% to about 3% minor ingredients chosen from the group
- 14 consisting of: processing aids, preservatives, and colors, etc.
- 15
- 16 22. The frozen fruit filled pie according to claim 20, wherein said liquid sweetener is
- 17 chosen from the group consisting of: high fructose corn syrup, corn syrup, invert
- 18 syrup, and saturated saccharide solution.
- 19
- 20 23. The frozen fruit filled pie according to claim 20, wherein said food gum is chosen
- 21 from the group consisting of: alginate, carrageenan, locust bean gum, guar gum,
- 22 xanthan gum, and gellan gum.
- 23
- 24 24. The frozen fruit filled pie according to claim 21, wherein the manufacturing of
- 25 said suspension, includes the steps of:
- 26 metering liquid sweetener into a mixing vessel;
- 27 blending the dry ingredients; and
- 28 adding said dry ingredients to said liquid sweetener while mixing.
- 29

- 1
- 2 25. The frozen fruit filled pie according to claim 24, wherein the manufacturing of
- 3 said suspension, includes the step of:
- 4 continuing mixing until said dry ingredients are uniformly distributed into
- 5 said liquid sweetener.
- 6
- 7 26. The frozen fruit filled pie according to claim 16, wherein the distribution of said
- 8 starch and gums within the IQF fruit prior to baking creates a glossy smooth
- 9 appearance upon the finished frozen fruit filled pie filling.
- 10
- 11 27. The frozen fruit filled pie according to claim 16, wherein said suspension exhibits
- 12 rapid reduction of viscosity when exposed to heat.
- 13
- 14 28. The frozen fruit filled pie according to claim 16, wherein said suspension exhibits
- 15 rapid increase of viscosity when heated or exposed to temperatures below above
- 16 degrees.
- 17
- 18 29. A suspension for creating a stable suspension of dry materials in a frozen fruit
- 19 filled pie with a wide range of specific gravities, said suspension comprising:
- 20 a range of about 38% to about 88% liquid sweetener;
- 21 a range of about 5% to about 55% dry sweetener;
- 22 a range of about 4% to about 15% food starch; and
- 23 a range of about 0.01% to about 5.0% food gum.
- 24
- 25 30. The suspension according to claim 29, further comprising:
- 26 a range of about 0% to about 8% oily material;
- 27 a range of about 0% to about 4% flavorants; and
- 28 a range of about 0% to about 3% minor ingredients chosen from the group
- 29 consisting of: processing aids, preservatives, and colors, etc.
- 30
- 31 31. The suspension according to claim 29, wherein said liquid sweetener is chosen
- 32 from the group consisting of: high fructose corn syrup, corn syrup, invert syrup,
- 33 and saturated saccharide solution.
- 34

- 1 32. The suspension according to claim 29, wherein said food gum is chosen from the
2 group consisting of: alginate, carrageenan, locust bean gum, guar gum, xanthan
3 gum, and gellan gum.
4
- 5 33. The suspension according to claim 29, wherein said suspension exhibits rapid
6 reduction of viscosity when exposed to heat.
7
- 8 34. The suspension according to claim 29, wherein said suspension exhibits rapid
9 increase of viscosity when exposed to temperatures above 120 degrees Fahrenheit.
10
- 11 35. A method for suspending frozen fruit filled pie ingredients of various specific
12 gravities in a frozen fruit filled pie, said method comprising the steps of:
13 mixing a first set of ingredients to form a suspension, said suspension
14 comprised of liquid, dry sweeteners, stabilizers, flavors and minor
15 ingredients;
16 mixing a second set of ingredients to create pie dough;
17 forming a portion of said pie dough into a pie shell;
18 adding individually quickly frozen ("IQF") fruit into said pie shell;
19 adding said suspension over said IQF fruit in said pie shell, said
20 suspension used to suspend said IQF fruit in a uniform distribution
21 upon baking of said frozen fruit filled pie; and
22 applying a top sheet of pie dough over said suspension, IQF fruit and pie
23 shell.
24
- 25 36. The method according to claim 35, further comprising the steps of:
26 sealing said top sheet of pie dough to the bottom of said pie shell, thereby
27 sealing said frozen fruit filled pie; and
28 freezing said frozen fruit filled pie.
29
- 30 37. The method according to claim 35, wherein the manufacturing of said suspension,
31 includes the steps of:
32 metering liquid sweetener into a mixing vessel;
33 blending the dry ingredients; and
34 adding said dry ingredients to said liquid sweetener while mixing.

- 1
- 2 38. The method according to claim 37, wherein the manufacturing of said suspension,
3 further includes the steps of:
4 continuing execution of said mixing and stirring elements until said dry
5 ingredients are uniformly distributed into said liquid sweetener.
6
- 7 39. The method according to claim 35, wherein the formula for said suspension is:
8 a range of about 38% to about 88% liquid sweetener;
9 a range of about 5% to about 55% dry sweetener;
10 a range of about 4% to about 15% food starch; and
11 a range of about 0.01% to about 5.0% food gum.
12
- 13 40. The method according to claim 39, wherein the formula for said suspension
14 further includes:
15 a range of about 0% to about 8% oily material;
16 a range of about 0% to about 4% flavorants; and
17 a range of about 0% to about 3% minor ingredients chosen from the group
18 consisting of: processing aids, preservatives, and colors; etc.
19
- 20 41. The method according to claim 35, wherein said IQF fruit remains frozen
21 throughout the manufacturing process.
22
- 23 42. The method according to claim 35, wherein the distribution of said starch and
24 gums within the IQF fruit prior to baking creates a glossy smooth appearance
25 upon the finished frozen fruit filled pie filling.
26
- 27 43. The method according to claim 35, wherein said suspension exhibits rapid
28 reduction of viscosity when exposed to heat.
29
- 30 44. The method according to claim 35, wherein said suspension exhibits rapid
31 increase of viscosity when exposed to temperature increases above 120
32 Fahrenheit.
33